

The 1st International symposium of Research Center of Food Safety and Nutraceutical Science, Kagawa University

On “Understanding of food palatability by analytical and sensory sciences in Kagawa”

Date&time: 13:00-16:20, October 13, 2016

Location: No. 61 room at Takamatsu Sunport (760-0019 2-1, Sunport Takamatsu)

Host: Research Center of Food Safety and Nutraceutical Science Kagawa University

Co-host: Japanese Society for Food Science and Technology

13:00 Open remarks: Prof. Hidefumi Yoshii, Faculty of Agriculture, Kagawa University

Invited Speakers:

Presiding

13:10-13:40 Assoc. Prof. Ian Fisk, University of Nottingham, UK

Dr. Lina Yonekura

Title: Understanding temporal aspects of aroma perception by real time Mass Spectrometry

13:40-14:10 Prof. Hirotohi Tamura, Kagawa University

Title: Aroma extraction from oily food materials

14:10-14:40 Prof. Sho-ichi Gohtani, Kagawa University

Dr. Hidefumi Yoshii

Title: The effect of temperature on phase behavior and emulsification for Tween 60

14:40-15:00 Coffee break

15:00-15:30 Prof. Jianshe Chen, Zhejiang Gongshang University, CN Dr. Sho-ichi Gohtani

Title: Rheology and tribology: the two dominating physical mechanisms of eating and sensory perception

15:30-16:00 Prof. Hidefumi Yoshii, Kagawa University,

Title: Effect of oil-droplets size on the stability of functional oil in spray-dried powder

16:10 Closing remarks: Prof. Hirotohi Tamura, Faculty of Agriculture, Kagawa University



Organizing committee: Staff in Food Science, Graduate school of Agriculture, Kagawa University

Chairman: Prof. Tatsuhiro Matsuo, Prof. Masahiro Ogawa

Sub-Chairman: Assist. Prof. Lina Yonekura, Prof. Osamu Kawamura

Assoc. Prof. Peter Lutes

